**PAELLA**

Ingredients

2 cups rice

4 cups chicken broth

½ cup crushed tomatoes

2 bay leaves

½ t cumin

2 or 3 chicken breasts(fully cooked)

½ to 1 pound precooked chorizo

½ Red bell pepper

1 Green bell pepper

Shrimp(optional)

Olive oil

Saffron

1. Cook the chicken in the oven at 350. Add olive oil to a large pan. Add rice and stir until the rice is brown. Add chicken broth and tomatoes. Stir until the mixture boils and add the saffron and the bay leaves. Reduce heat and cover until the rice completely soaks up all the liquid.
2. Add the green and red bell peppers that have **already** been cooked. Add the chorizo and cumin. Then add the shrimp.
3. Remove the bay leaves, and wait until the shrimp is cooked through. Serve hot with bread and garnish with parsley(optional).